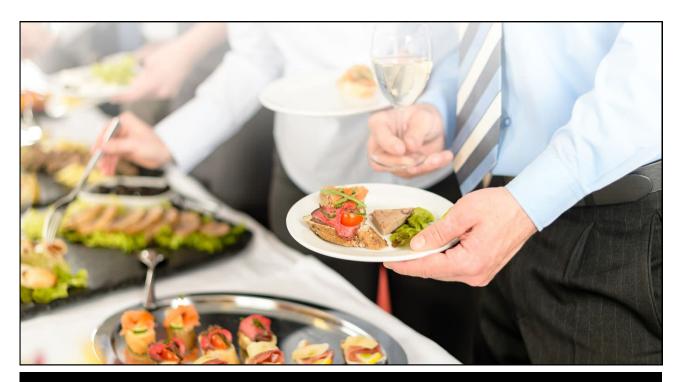


## BANQUET PACKAGE 2020



## MEET FOR A CONFERENCE OR CORPORATE EVENT!



## Nothing is Impossible!

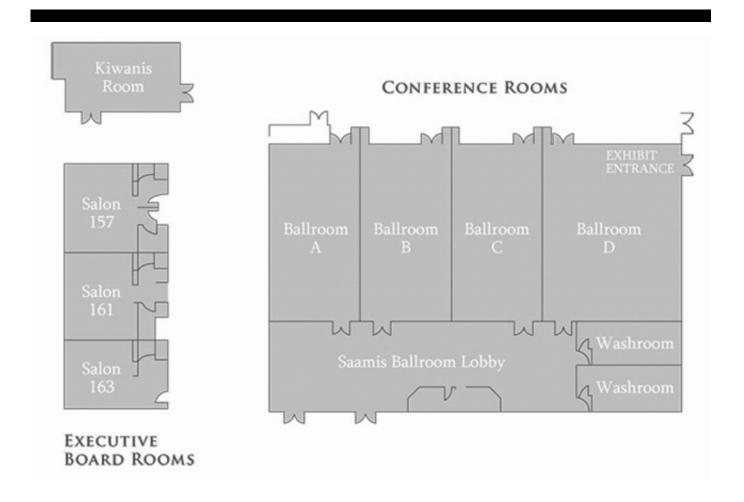
"At the Medicine Hat Lodge we understand all Functions are different.

We can accommodate any request you may have."

Phone: 403-502-8190 Fax: 403-528-4075

Email: catering@medhatlodge.com

www.medhatlodge.com



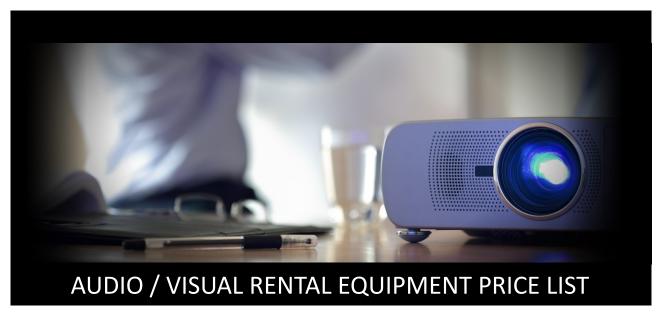
## MEETING ROOM SPECIFICATIONS

MEETING ROOM	DIMENSIONS (FT)	SQUARE FEET	CEILING HEIGHT (FT)	THEATRE	CLASSROOM	CONFERENCE	U-SHAPE	RECEPTION	BANQUET WITH DANCE
SAAMIS BALLROOM	116 x 55	6380	14	450	300	240		620	320
BALLROOM A	26 x 55	1430	14	100	60	48	35	140	64
BALLROOM B	27 x 55	1485	14	100	60	48	35	140	64
BALLROOM C	27 x 55	1485	14	100	60	48	35	140	64
BALLROOM D	36 x 55	1980	14	150	120	72	35	200	96
EXECUTIVE BRDRM	20 x 13	260	9	-	-	-	-	-	-
SALON 157	20 x 26	520	9	40	24	24	20	40	*
SALON 161	20 x 26	520	9	40	24	24	20	40	*
KIWANIS	50 x 30	1500	11	80	24	40	30	80	60



ROOM	RENTAL
SAAMIS A	\$295
SAAMIS B	\$295
SAAMIS C	\$295
SAAMIS D	\$325
SAAMIS A/B/C/D	\$1150
SALON 161	\$160
SALON 157	\$160
KIWANIS	\$295
EXEC BRDRM	\$160





PROJECTORS	PORTABLE LCD PROJECTOR	\$65
	PORTABLE LCD PROJECTOR WITH HDMI	\$125
	LARGE FORMAT LCD PROJECTOR	\$220
SCREENS	6FT X 8FT TRIPOD SCREEN	\$45
	6FT X 8FT FAST - FOLD SCREEN	\$100
	7.5 FT X 13 FT FAST - FOLD SCREEN	\$150
	9FT X 12FT FAST-FOLD SCREEN	\$150
COMPUTERS	LAPTOP COMPUTER	\$65
CABLES & ACCESSORIES	HDMI OVER CAT6 RECEIVER	\$15
	HDMI OVER CAT6 TRANSMITTER	\$15
	VGA SPLITTER (1 IN 5 OUT)	\$20
	HDMI OVER CAT6 SPLITTER (1HDMI IN, 1 HDBY IN, 4XHDBT OUT)	\$35
DI BOXES	DI BOX	\$15
	VOLUME CONTROL DI BOX	\$45
WIRELESS MICROPHONE	WIRELESS MICROPHONE SYSTEM (1-8 CHANNELS)	\$50
	WIRELESS MICROPHONE SYSTEM (16 240 CHANNELS)	\$80
	PROFESSIONAL A/V EQUIPMENT OPERATOR	\$75/HOUR
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## COFFEE BREAKS

COFFEE OR TEA (10 CUP SERVICE)	\$16.00
SPECIALTY TEA (PER TEA BAG)	\$2.40
COFFEE OR TEA (25 CUP SERVICE)	\$40.00
COFFEE OR TEA (50 CUP SERVICE)	\$75.00
COFFEE OR TEA (100 CUP SERVICE)	\$140.00
MILK (60OZ. PITCHER)	\$19.00
JUICE (600Z. PITCHER)	\$19.00
BOTTLED SOFT DRINKS	\$3.50
BOTTLED WATERS	\$3.50
BOTTLED JUICES	\$3.50
DECADENT DELIGHTS PER DOZEN	\$19.00
ASSORTED MUFFINS PER DOZEN	\$19.00
GIANT FRESH GOURMET COOKIES PER DOZEN	\$19.00
ASSORTED PASTRIES PER DOZEN	\$19.00
ASSORTED BREAKFAST BREADS PER DOZEN	\$19.00





#### PLATED OR BUFFET STYLE

### **Continental Buffet**

(Minimum 30 guests)

**Assorted Chilled Fruit Juices** Assortment of Danish Pastries, Muffins, Croissants & Preserves Selection of Cold Cereal Selection of Flavored Yogurts Fresh Fruit in Season Coffee or Tea

\$11.99 per person

### **Hot Breakfast**

(Minimum 30 guests)

**Assorted Chilled Fruit Juices Scrambled Eggs** Sausage Golden Hash Browned Potatoes Fresh Fruit in Season Muffins, Croissants & Preserves Granola & Yogurt Coffee or Tea

\$13.99 per person

Additional Breakfast add on's:

(per person)

Bacon	\$1.25
French Toast	\$1
Waffles	\$1
Granola, Yogurt & Berries	\$1
Hot Oatmeal	\$.50
Baked Beans	\$.50
Grilled Tomatoes	\$.50
English Muffin Station (with preserves) Includes Whole Grain Bread & G/F Bread	\$1.25
Omelet / egg any style station	\$3.00
Crepe Station	\$3.00
Waffle Station	\$3.00



MEDICINE HAT LODGE RESORT CASINO SPA CONVENTION

TRADEMARK COLLECTION®



### LUNCH (AVAILABLE FROM 11AM - 2PM)

### Sandwich Board

\$18.99 per person

### Build Your Own Sandwich & Wrap

\$22.99 per person

### Additional items for either station

(per person)	
Caesar Salad	\$1.25
Pesto Marinated Veggie Salad	\$1.25
Thai Shrimp & Noodle Salad	\$1.25
Fresh Baked Pie: (apple, strawberry rhubarb, blueberry	\$1.25
Baked Cheese Cake	\$1.25

### **Creative Luncheon Buffets**

(Minimum 20 guests)

All luncheons start with:

Chef's inspired Soup (choice of cream or broth based)
Fresh Baked Rolls & Butter
Tossed greens with 3 dressings
Rotini pasta salad

#### **Choice of Two Entrees**

Choice of Chicken (9 cut variety)

Herb Roasted, Asian BBQ, Southern Fried

Honey Garlic or BBQ Glaze Back Ribs

Ginger Beef

Sweet & Sour Chicken

Lasagna (meat or veggie)

Chicken parmesan

Herb & citrus crusted basa

Cabbage rolls & Perogies

Butter Chicken (with basmati rice)

Chicken penne Alfredo

Shaved Alberta beef & wild mushrooms

Roasted porkloin & Dijon apple chutney

#### **Choice of Starch**

Long grain & wild rice pilaf Herb roasted baby red potatoes Steamed basmati rice Roasted yams

#### **Choice of Vegetable**

Steamed seasonal Veg Medley Stir Fried Vegetables Honey glazed carrots

#### **Dessert**

Seasonal Fresh Fruit Pastries & squares

**\$25.99** per person





### **Cold Selections**

Tossed Salad with Three Assorted Dressings Rotini Pasta Salad, Pesto Marinated Mediterranean Vegetable Salad, Quinoa Greek Salad, Mayfield Caesar

### Carving

Herb & spiced rubbed, then seared to perfection Alberta AAA Roast Beef

### Starch

Roasted Baby Red Potatoes

### Vegetables

Butter steamed fresh seasonal vegetable (inquire as to what is in season)

### Finishing Touch

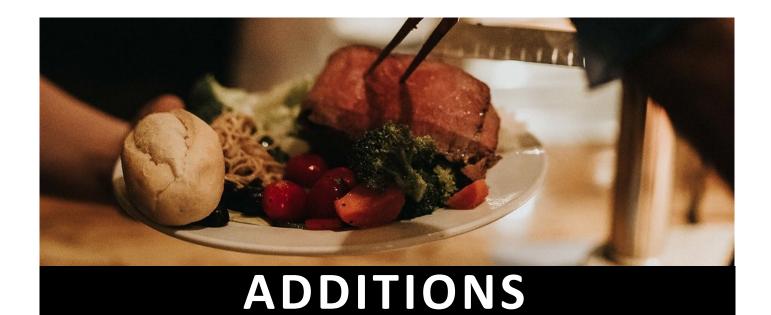
Fresh seasonal fruit, black forest cake (Regular or gluten free) squares & pastries, Apple Pie

### Included with Meal

Mixed Relish & Pickle Tray
Fresh Vegetables & fresh herb dip
Fresh Baked Rolls (gluten free also) & butter
Coffee or Tea

\$29 Per Person





### Substitution for Carving Station

Slow Roasted AAA Prime Rib: ADD \$7
Sterling Silver N.Y Striploin: ADD \$9
Herb Baisted Turkey: ADD \$6

### **Hot Additions**

#### **LAND**

Roasted Pork Loin ADD \$6 served with Granny smith apple & cranberry stuffing & a pinot Grigio demi sauce

Chicken ADD \$5
Choice of style

wild mushroom / sundried tomato & cream / southern BBQ / citrus & herb

Cabbage Rolls & Perogies ADD \$5

Hand rolled cabbage rolls with tomato ragu & baked perogies with smoked bacon & onions

Maple Glazed Ham ADD \$5
With a roasted medley of apples & three mustard sauce

### **SEA**

Baked Salmon
Choice of style

Cajun / Lemon Dill caper butter / whiskey & honey glazed

**Lemon Crusted Basa**Oven baked with a fennel cream sauce

White Wine Mussels
P.E.I mussels, poached in white wine butter,

bell peppers, herbs & garlic

Butter poached lobster Tails

Prepared fresh to order, our Chef poaches succulent
Canadian Lobster tails with fresh herbs, spices & citrus, then finished with squeezed lemon juice & zest & accompanied by clarified butter & coarse salt.

**Seared Scallops & Smoked Bacon**Fresh scallops pan seared with a touch of coarse salt & pepper, finished with smoked bacon & rosemary

Price does not include applicable tax or gratuity Items may change due to availability Items can be changed or altered to your liking

### Starch

Garlic & Herb Smashed Potatoes
Red jacket potatoes, garlic, fresh thyme,
cream, butter

Substitute \$0

Compared to the subst

Long Grain & Wild Rice Pilaf

A beautiful blend of rice, herbs & spices, simmered in stock

Substitute \$0

Potato au Gratin
Layered with rich cream & specialty cheese,

Gnocchi
Pan seared with prosciutto, baby spinach & a touch of cream

ADD \$3

Twice Baked Potato
Pesto butter, grated truffle, smoked bacon

ADD \$2

### Vegetable

**Baby Bok Choy** 

baked to golden

Broccolini Substitute \$0 finished in butter, coarse salt & cracked black pepper

Roasted Field Carrots
Cracked black pepper, coarse salt & a touch of honey

Substitute \$0

Lightly blanched, finished with seasoning

Substitute \$1

Smoked Brussel Sprouts
Baked with double smoked bacon & walnuts

Substitute \$2





# **ADDITIONS**

### Seafood Cold Additions

**King Crab Split Legs** ADD \$16

Sweet Alaskin King Crab Legs, poached in white wine, lemon, butter & coarse salt. Served with butter, herbs & citrus

Whole Poached Salmon **ADD \$4** 

West coast whole salmon, garnished with lemon & fresh herbs

White Tiger Shrimp ADD \$9

Butter poached, then iced chilled with lemon & dill

**ADD \$6** Smoked Fish

An assortment of smoked salmon, smoked mackerel & candied salmon

ADD \$7 Seafood Medley

Fresh mixture of seafood, marinated with citrus & herbs

### **Cold Tray Additions**

Signature Cheese Tray \$89

A selection of domestic cheeses, with a variety of crackers

**Deluxe Cheese Tray** \$119

A selection of imported & specialty cheeses, with a variety of crackers & crustini's

\$119 Charcuterie Tray

A selection of fine meats, accompanied by olives, pickles, horseradish & sauces



### **Dessert Additions**

Chocolate Fantasy Torte, N.Y Baked ADD \$2 Cheesecake with Chocolate Topping, 4 Layer Carrot Cake

**GLUTEN FREE DESSERT ADDITIONS:** ADD \$3 Turtle Cheesecake, Very Berry Cheesecake, **Strawberry Champagne Cheesecake** 

### **Dessert Action Stations**

#### **Chefs FAMOUS Banana Bread Foster**

**ADD \$4** Relax after your delicious meal & watch one of our Chefs prepare the dessert to end all desserts. A succulent combination of cinnamon pan seared bananas, flambéed with spiced rum & banana liquor, then finished in a brown sugar caramel sauce. Let the drooling begin as we pour this mouth watering mixture over warm fresh banana bread. You just need to decide how much fresh whipped cream or vanilla bean ice cream you want to top it off with.

#### **Sticky Toffee Pudding**

ADD \$3

Rich, buttery golden toffee sauce flowing over a cool white cloud of whipped cream. Layer after layer of dark & lightly spiced cake, finished with speckle finely chopped dates

#### **ADD \$4** Crepes

Fresh made light & airy crepes from the Chefs 36 year old recipe & that's only the beginning . Slowly make your way around a treasure of warm maple syrups, brown sugar bananas, mixed berry compotes, caramel roasted pecans, cherries jubilee, dark chocolate sauce, whipped creams & a rainbow of ice creams. We start it off & you finish it to satisfy your cravings.

Price does not include applicable tax or gratuity Items may change due to availability. Items can be changed or altered to your liking

## **PLATED SERVICE**

#### **Dinner Menu Choices**

All Dinners include Fresh Baked Rolls & Butter, as well as your choice of Salad, Starch & Dessert.









### **Choice of Salad**

Field Greens with Ginger Lime Vinaigrette OR Caesar Salad

#### Choice of Entree

poached lobster tail.

Choice of Entree	
<b>ROAST PRIME RIB OF BEEF</b> (8oz) Thick cut Alberta Prime Rib served with a rich demi glace.	\$36
Yorkshire Pudding (maximum of 50 people for Yorkshire Pudding)	\$1
<b>CHAR BROILED STERLING SILVER STRIPLOIN</b> (8oz) Cooked to medium served with a side of peppercorn sauce	\$34
<b>ROAST AAA Alberta Beef</b> Slow roasted, thin sliced AAA Alberta Beef served with a rich demi glace	\$29
GRILLED BREAST OF CHICKEN (6oz) Choice of: Portobello & Field Mushroom Sauce, Sundried Tomato Cream or Southern BBQ	\$30
<b>ROASTED PORK LOIN</b> Served with a Pinot Grigio sauce & Apple Cranberry Chutney	\$30
FRESH FILET OF SALMON (8oz) Choice of: Cajun dusted, lemon caper dill butter, whiskey honey glaze	\$33
PAN SEARED HALIBUT Served with a Spinach Apple Butter reduction	\$34
LAND & SEA (60z) Tenderlon cooked to perfection & a succulent butter	\$60

#### **Choice of Starch**

Herb Roasted Baby Red Potatoes, Garlic Herb Mash or Wild Rice Pilaf

Potato Au Gratin SUBSTITUTE \$2

Layered with rich cream & specialty cheese, baked to golden

Gnocchi SUBSTITUTE \$3

Pan seared with prosciutto, baby spinach & a touch of cream

Twice Baked Potato SUBSTITUTE \$2

Pesto butter, grated truffle, smoked bacon

### **Choice of Vegetable:**

Fresh Seasonal Vegetables or Butter & honey glazed field carrots

Baby Bok Choy SUBSTITUTE \$1

Lightly blanched, finished with seasoning

Smoked Brussel Sprouts SUBSTITUTE \$2

Pan seared with prosciutto, baby spinach & a touch of cream

### **Choice of Dessert**

Black Forest Cake (G/F option available)

Cheese Cake:

 ${\it Chocolate \, Drizzle \, / \, Mixed \, Berry \, / \, Caramel}$ 

Lemon Meringue Pie

Apple Pie

Pecan Pie



Price does not include applicable tax or gratuity Items may change due to availability Items can be changed or altered to your liking

# LATE LUNCH

(served between 10:00pm & 11:30pm Buffet Style)





### Late Lunch

Fresh Baked Rolls, Butter & Condiments, Caesar Salad, Yukon Gold Potato Salad, Pickles, Tuna Salad, Egg Salad & Assorted Sliced Cold Deli Meats & Sliced Cheeses, Coffee or Tea \$12/per person

Selection of Delectable Delights & Fresh Seasonal Fruit Add \$1.95 per person



## Pub Style Late Lunch

**BURGER SLIDERS:** \$24 / Dozen

Mini Alberta Beef Burgers, fresh Brioche Buns, an assortment of toppings to satisfy every craving

BISON SLIDERS \$26 / Dozen

With Jack Cheese, triple Mustard Sauce & Spiced Ketchup

**POUTINE** \$5 / Person

Home chipped fries, rich demi sauce: blended cheeses (build your own)

**MEATBALLS** \$16 / Dozen Jack Daniels B.B.Q or Asian Teriyaki



#### MINI CRAB CAKES \$36 / Dozen

Lightly breaded in Panko Bread Crumbs served with Salt & Pepper, with Lime Soy Dip

**SEA SALT & CRACKED BLACK PEPPER RIBS** \$10 / lb Small bone-in pork ribs, baked with salt & pepper, with lime soy dip

CAJUN BROWN SUGAR WINGS \$11 / lb

Crisp & tender jumbo wings coated in a mouth watering Cajun sugar rub



Choose from our famous Eatalian Kitchen Pizza's. Prices vary on type of pizza

**VEGGIES & DIPS** \$65 / Tray

A lush assortment of seasonal vegetables with a variety of in-house made dips & dressings

**SWEETS** \$19 / Tray

A beautiful & rich assortment of pastries & squares to satisfy the sweet tooth

**SANDWICH TRAY** \$64 / Tray (60 QUARTERS PER TRAY)

Selection of prepared sandwiches including Roast Beef, Turkey, Ham & Egg Salad



# **CHOCOLATE FOUNTAIN**

(Subject to Availability)



The Medicine Hat Lodge brings you the newest twist on an old time favorite, enabling young & old to rediscover the excitement & magnificence of chocolate covered fruit.

Combining the majesty of a Hawaiian waterfall with the sweet luxury of Callebaut chocolate, the chocolate fountain is decadence in its extreme. Three glorious feet of free flowing chocolate allows you to create your own perfect chocolate covered dessert. Allowing you to indulge in your own personal preference, this foundation can provide the flowing flavors of dark or white chocolate.

The Stanley Cup of desserts, the chocolate fountain is a spectacular & unique addition to any wedding party.

\$599 (serves 50 people)





## **CASH BAR**

(Guests purchase beverages on an individual basis) Ice, glasses & mix for liquor are included in the price as well as bartender.

Wine available by bottle upon request

**LIQUEURS** (1oz) \$6.25 Premium Brands Includes Paralyzers & Caesars

**HIGHBALLS** (1oz) *\$5.75* Premium Brands

**HOUSE WINE** (6oz) *\$7.25* Per Glass

**DOMESTIC BEER** \$5.75 Regular, Lite, Non-Alcohol

**IMPORTED BEER** \$6.25 Regular, Lite, Non-Alcohol

MOCKTAILS \$3.75 Per Glass

**SOFT DRINKS / JUICE** \$1.95 Per Glass

Convenor can also have host tickets to provide their guests drinks & these redeemed tickets would be added to their bill. The Medicine Hat Lodge will provide the tickets the day of the event\*

## **HOST BAR**

(Convenor provides the reception) Ice, glasses & mix are included in the price

**LIQUEURS** (1oz) \$5.45 Premium Brands Includes Paralyzers & Caesars

**HIGHBALLS** (1oz) *\$5.50* Premium Brands

**HOUSE WINE** (6oz) *\$6.40* Per Glass

**DOMESTIC BEER** \$5.50 Regular, Lite, Non-Alcohol

**IMPORTED BEER** \$5.95 Regular, Lite, Non-Alcohol

**SOFT DRINKS / JUICE** \$1.60 Per Glass

\*A convenor can also collect a dollar amount per drink.

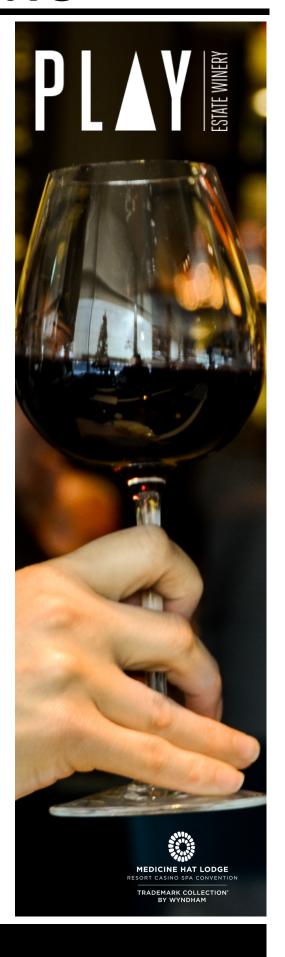
IE \$2 or \$3 per drink & the difference would be paid for by the Bride & Groom on the bill. Prices subject to change due to market value\*



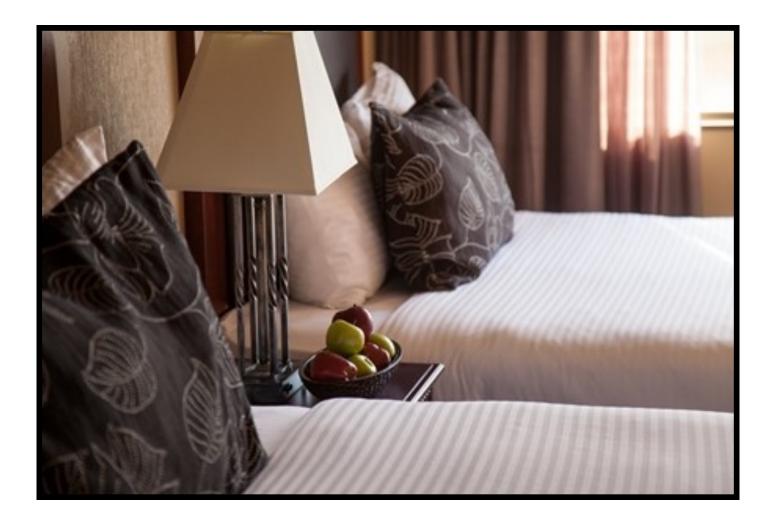
If beverage sales total less than \$750 a bartender fee of \$20/hour will be applied for a min. of four hours for each bartender. If a ticket seller is required there will be a charge of \$15/hour, min. of four hours.

# **WINE MENU**

Red Wine	BOTTLE
PLAYHOUSE DRAMATIC RED MERLOT - CANADA	32
PLAYHOUSE IMPROV - CANADA	57
PLAYHOUSE SYRAH - CANADA	57
PLAYHOUSE APPLAUSE - CANADA	99
J LOHR CABERNET SAUVIGNON - USA	52
HAYES RANCH CABERNET SAUVIGNON - USA	36
JOSEPH PHELPS CABERNET SAUVIGNON - USA	165
BERINGER CLASSICS MERLOT - USA	38
DONA POULA MALBEC - ARGENTINA	44
LA COLONIA MALBEC - ARGENTINA	32
LOUIS JADOT PINOT NOIR - FRANCE	49
ROSEMOUNT GRENACHE / SHIRAZ- AUSTRALIA	36
ZENETO AMARONE - ITALY	89
CELLIER DES CHARTREAUX CABERNET SAUVIGNON - FRANCE	36
BAROSSA VALLEY ESTATE SHIRAZ - AUSTRALIA	38
CHATEAU DES CHARMES CABERNET FRANC - CANADA	39
667 PINOT NOIR - USA	39
White Wine	
PLAYHOUSE DRAMATIC WHITE - CANADA	32
PLAYHOUSE AD LIB - CANADA	41
PLAYHOUSE VIOGNIER - CANADA	48
PLAYHOUSE MOSCATO - CANADA	48
HENRY OF PELHAM CHARDONNAY VQA - CANADA	42
J LOHR RIVERSTONE CHARDONNAY - USA	52
SANTA MARGHERITA PINOT GRIGIO - ITALY	39
SPY VALLEY MARLBOROUGH SAUV BLANC - NEW ZEALAND	37
DR L RIESLING - GERMANY	39
BOUCHARD PERE & FILS MEURSAULT - FRANCE	105
CEDAR CREEK PINOT GRIS - CANADA	41
Sparkling	
ANNA DE CODORINU	34
MUMM CARTE CLASSIQUE	80
LOUIS ROEDERER BRUT	118



## HAVE YOUR GUESTS RIDE THE ELEVATOR HOME!



Group rates are available year round (excluding New Years Eve). You can block as many guest rooms as you require for one night or several nights. Guests will then have until the month prior to the actual wedding to reserve their guest room at the reduced rate by calling our toll free number available 24 hours per day

1-800-661-8095 or logging onto our web reservations and making their room reservation & guarantee payment with their own credit card unless being paid in full by the group.

To block your guest room block please contact our Groups Coordinator by calling **403-580-8503** or via e-mail at **groups@medhatlodge.com** 



## **General Information**

Thank you for considering the Medicine Hat Lodge Resort, Casino & Spa to host your upcoming event. We, in the Department are eager to assist with every detail to ensure complete success. We ask that you review the following standard guidelines and policies:

### Food & Beverage

The Medicine Hat Lodge Resort shall be the sole provider of food and beverage items. Any special items (e.g. food samples) must be approved by the Catering Department in advance and may be subject to an additional charge. The customer is to identify & hold harmless the Medicine Hat Lodge Resort, their employees & agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests. Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item). Buffet products will be displayed for a maximum of one & a half (1 1/2) hours at any function to ensure the quality and integrity if the product. A one & a half (1 1/2) hour time period is allowed for the service of all plated meals. If your function is delayed, an additional charge may be applied. Charges will apply for any dietary substitutions requested on the day of the function. Meal functions of less than 15 guests are subject to a \$75 labor charge. The service of alcohol beverages is subject to the inclusion of food. The Medicine Hat Lodge Resort must provide all liquor and wine served in a public function room, licensed by AGLC. Alberta liquor laws do not permit beverage service before 10:30am (12Noon on Sundays and holidays) or after 1:00am. All persons must be 18 years of age or older to consume alcohol beverages. A 17% Gratuity is applicable on all hosted Food & Beverage. Prices shown do not include gratuity. The 5% GST is applicable on all charges.

Children (3-12 years of age) meals are half the price of an adult plus \$1.00 additional. Children under 2 have the same meal at no charge.

### **Deposits, Credit & Guarantees**

A deposit of \$500.00 is required to confirm the event reservation in the banquet rooms. We ask new clients requesting billing privileges to submit a credit application to our Accounting department a minimum of four weeks prior to the event. To allow adequate preparation time, the Catering Department requires notification of the guaranteed number of guests, confirmed to attend, 72 hours prior to the event. If the final guaranteed number of guests is not submitted, invoicing will be based on the number of guests originally quoted on the Banquet Contract. In case of discrepancy between the guaranteed number of guests, and the actual guests in attendance, you will be invoiced for the greater number. The Hotel will prepare up to 10% over the Guaranteed to a maximum of 10 additional guests. All contracts and credit card authorizations must be returned signed to the Catering Department 72 hours in advance of a function or your function may be cancelled. The Medicine Hat Lodge Resort may provide alternate room and appropriate services, suitable to your size of group.

### **Payment Procedure**

<u>Weddings / Banquets:</u> Payment is required one week prior (by Credit Card, Cash or Certified Cheque only) to the event date, based on guaranteed numbers provided to the Medicine Hat Lodge Resort. Any remaining or additional charges are due upon completion of the function & will automatically be billed to the credit card on file.

### **Labor Charges**

If the alcohol beverage sales total less than \$750.00 a bartender fee of \$20.00 per hour will apply, for a minimum of four hours. If required for cash or host bars, a ticket seller fee of \$15.00 per hour will be applied. If room set-up has to be changed with less than 24 hours notice, a labor fee of \$30.00 per hour, per porter fee will apply.



### Wedding / Banquets:

Deposits shall be forfeited if a function is cancelled within 12 months prior to the actual event date, unless the room is re-scheduled with a function of a similar size and service.

#### **Power**

Extension cords & power bars are available for \$5.00 rental fee each. A charge will be assessed for electrical requirements above and beyond normal usage.

### **Boxes, Shipping & Storage**

The Medicine Hat Lodge Resort is please to accept delivery of materials from the event Convener, with prior arrangements & space permitting. The Medicine Hat Lodge Resort cannot accept liability for loss or damage to any good stored, prior to, or following an event. Should you require any assistance moving an excessive amount of equipment, help will be provided & a reasonable labor fee will apply. Material requiring storage of more than three days prior to a function & more than three days after a function will be subject to additional charges of \$25.00 per day.

Personal belongings & equipment should be removed from the function rooms at the end of the scheduled day, unless the room has been reserved on a twenty-four hour basis. The Medicine Hat Lodge Resort cannot accept liability for articles left in the function room.

### Signage

The Medicine Hat Lodge Resort reserves the right to move any signage that is not prepared in a professional manner or is deemed unsightly & untidy. No signage is permitted in the Hotel Lobby area.

#### **Smoking**

Medicine Hat City Bylaw No. 3762 does not allow Smoking in Public Buildings. Therefore, the Medicine Hat Lodge Resort enforces a non-smoking atmosphere in our Banquet Facilities, Restaurants, Lounges, Washrooms, & Lobby. However there are designated Smoking areas located in several convenient areas around the Hotel.

#### Socan Fee

A performing rights license is required when renting a facility for a private function such as a wedding reception, dinner, fashion show, etc. if music will be performed during the event, whether music is live or pre-recorded. The license fee is remitted to the Society of Composers, Authors & Music Publishers of Canada and then distributed to the copyright owners in the form of a royalty. If you are holding an event with dancing, the fee is \$59.17 + GST. If you are holding an event without dancing, the fee is \$29.56 + GST. Please note that GST is applicable.

#### Resound Fee

Not for profit music licensing company dedicated to obtaining fair compensation for artists s & record companies for their performance rights.

NO DANCING SOCAN		RESOUND FEES		WITH DAN SOCAN	WITH DANCING SOCAN		RESOUND FEES	
1-100	\$22.06	1-100	\$9.25	1-100	\$44.13	1-100	\$18.51	
101-300	\$31.72	101-300	\$13.30	101-300	\$63.49	101-300	\$26.63	
301-500	\$66.19	301-500	\$27.76	301-500	\$132.39	301-500	\$55.52	
OVER 500	\$93.78	OVER 500	\$39.33	OVER 500	\$187.55	OVER 500	\$78.66	

<sup>\*</sup>All prices are subject to 5% GST\*

#### **Decorations**

The Catering Department will be happy to offer guidance for your decorating. All decorating is the host's responsibility. All decorations must be removed upon the conclusion of the function unless otherwise authorized by the Event Manager or Banquet Manager. Tape or nails are not permitted for hanging decorations. Tie Tacks or Push Pins are preferred. Use of confetti is not permitted in the function room. Any candles being used must have a protective covering, to prevent accidental contact with the flame.

#### **Holidays:**

Holiday room rentals are regular room rental + 200% with additional services charges on all Alberta Statutory Holidays. Additional services can be ordered in advance through the Catering Department.

#### **Rental Hours:**

Music & Dances must end at 1:00am & the room must be vacated by 2:00am.

